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Title: A BAKER'S HANDBOOK

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The fundamentals for baking all come from knowledge of how to perform one simple task: baking bread. If thou art able to do that, thou canst bake anything, from meat pies to tarts for thy guests. It is important to set the flour first upon the table. Many bakers prefer to manipulate the dough on the hearth itself, but I prefer preheating the hearth (it makes for more thorough baking), so that is not possible. To the four, add water and mix until the two are well combined. The dough should be damp enough to be kneaded easily but is should not be runny. Now is the time to place the dough on the hearth and bake it. After but a few minutes, thou wilt have quite tasty bread to eat. Now, the next item will prove a true treat for thy loved ones...